



INFORMATION UPDATE FOR WHOLESALE CUSTOMERS

http://www.seattle.gov/util/About_SPU/News/Newsletters/index.asp

Seattle Water Supply Indicators

Water Storage	
Reservoir Inflows	
Snowpack	
Customer Use	
Overall	

Good Fair Poor
For more info, visit www.savingwater.org

with chlorine less than 0.2 mg/L was five in January (out of 865 samples). Three of the low chlorine samples were from purveyor areas. The percent of samples that were low for January for purveyors was 0.8 percent (lower than historical average). The average water temperature in the distribution system in January was 7.9 degrees Celsius, with a range of 4.3 to 11.6.

Taste and Odor

The taste and odor panel is meeting bi-weekly. Samples are rated on a scale from 1 to 9, with 1 representing the best and 9 representing the worst. The taste and odor flavor rating assessment (FRA) for the latest Cedar supply (Lake Youngs treated) sample was 1.9 with a slight chlorine taste. The Tolt supply result was 1.5.

Lake Youngs Status

The total Lake Youngs algal biovolume has remained low during January. The treatment plant is not seeing any impacts to their operations from the algae. However, two purveyors are seeing PRV screen clogging from the daphnia in Lake Youngs. The total coliform counts have decreased significantly in Lake Youngs. The average Lake Youngs raw water total coliform count for January was 3.1 cfu/100mL, with a range of 0 to 16 cfu/100mL.

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Water Quality Technical Forum Report

Chlorine Residual and Coliform Data

There were no positive coliform samples from the purveyor areas during January 2010. All systems remain in compliance. There was one positive coliform sample in the Seattle direct service area. Average chlorine residual concentrations in the purveyor distribution systems ranged from 0.69 to 1.25 mg/L, with an overall average of 0.99 mg/L. The chlorine residual targets for the Cedar and Tolt Treatment Facilities are both 1.5 mg/L. The number of samples



Conservation Technical Forum

On the web at <http://www.savingwater.org>

OVERALL MARKETING

Wholesale Partner Representatives Join Savingwater.org Upgrade Team

Tracey Graham of City of Bothell and Marci Oda of Soos Creek Water & Sewer District will share the task of representing wholesale SWP members on the team that is upgrading our regional Web site, www.savingwater.org, this year. Thank you very much to them both for volunteering to take this on! Next steps will involve distributing an on-line customer survey about the Web site, and reviewing site content this spring to prepare for a draft "wire frame" diagram of the site.

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RESIDENTIAL INDOOR Fix A Leak Week Approaches

As the EPA's "Fix A Leak Week" promotion looms on the horizon, staff is working to have new leak information posted on www.savingwater.org. We will have how-to video segments on checking for and repairing leaks in: toilets, faucets, showerheads, and outdoor faucets. If you have your "Fix A Leak Week" counter top displays from last year, please feel free to use them. In the coming weeks I will send to you dye strips to distribute to your customers. If you have any questions please call Arece.



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COMMERCIAL WATER CONSERVATION

Commercial Kitchen Group Up and Running

Saving Water Partnership (SWP) staff has been working on the Washington Energy and Water Utilities partnership for the last year, and we can now say it's up and operating. This partnership was created for customers with commercial kitchen needs. It will allow them to have a one-stop process when applying for rebates and incentives for commercial kitchen equipment. The partnership consists of SWP, Puget Sound Energy, Seattle City Light, Cascade Natural Gas, Cascade Water Alliance, Snohomish Public Utility District, and Tacoma Power. Our first public appearance was February 4 – 6 at the Bargreen Ellingson event. This event invited manufacturers of commercial kitchen equipment to the Tacoma Convention Center. The Commercial Kitchen Group staffed a booth where we gave information on the partnership. Bargreen Ellingson is the largest restaurant equipment retailer in the state of Washington.

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